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B. W. KILGORE, DIRECTOR

RALEIGH

landling the Products of the Family Cow

An inexpensive sanitary milk house can be constructed of concrete or wood.

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HANDLING THE PRODUCTS OF THE FAMILY COW

By A. C. KIMREY, *Animal Industry Division*

Milk Vessels

The essential points of good milk vessels or containers are as follows: First, they should be smooth, with no cracks or seams on the inside. Second, the material from which they are made should be solid and not porous. Third, they should be in such shape as to be easily cleaned. These conditions are most usually found in vessels made from tin. It is a bad practice to use crocks or earthen ware vessels as milk containers, for they are all porous, and milk will soak into these pores and decay, thus causing quick souring and bad flavor in the milk. Such vessels can not be satisfactorily cleaned. Use tin vessels that are smooth on the inside, both for milk buckets and vessels to store milk in after milking, while the cream is rising.

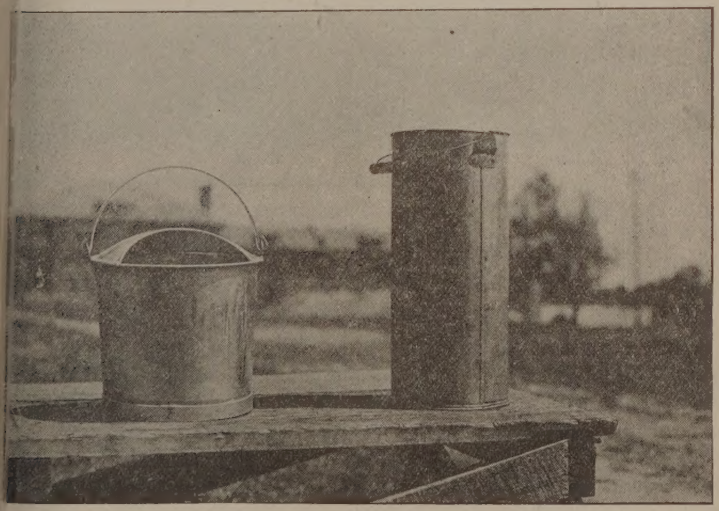

FIG. 1. Milk pail and cooler.

Washing the Milk Vessels

If proper vessels are provided to begin with and a few simple rules are followed, it is not difficult to keep clean milk vessels. If these simple rules are not followed the milk vessels are sure to become dirty and unfit

for use. In the first place, all vessels which have contained milk sh be rinsed out with cold or luke-warm water, and not hot water. N they should be thoroughly washed with boiling water to which a g grade of washing soda or washing powder has been added. In wash do not use a dish rag or cloth, but, instead, a stiff bristled brush. A this rinse each vessel with a little boiling water. Next, thoroughly s by pouring boiling water into the vessels. After this boiling wate poured out, do not dry the vessels with a cloth, as the heat in the ve from the water will soon dry them. They should then be placed in sun until time to use again. Never wash milk vessels in water in w dishes or other vessels have been washed.

Straining

Milk should be strained through at least three plys of fine cheese c and then cooled just as quickly as possible. If it is well cooled imm ately after milking it will keep sweet longer and the cream will better. The strainer cloth should be washed just as the milk vessels and allowed to hang in the sunshine.

Caring For Milk

A small milk house should be built near the well. Nothing shoul kept in this house except milk and its products. Milk absorbs odors easily and it should be kept away from other foods, chiefly for reason. The house need not be large, and in it should be construct good cement water trough. In the summer months this trough sh be used for water to cool the milk, and during the winter months it be used to set the vessels in containing the milk.

In case it is not desired to go to the expense of a cement troug half-barrel placed in the milk house and arranged between the pump stock watering trough, as shown in Fig. 3, can be used. This arra ment works splendidly and can be put in at a small cost.

Care of Cream and Churning

When the cream is skimmed off just as little skim-milk as pos should be skimmed with it. If there is too much milk with the crea will make churning more difficult and at the same time help to dev bad flavors in the butter, due to souring of the milk. The cream sh be kept well stirred at least three times each day and kept at a temp ture around 60 to 70 degrees. When it has thickened to a reasor extent and is slightly sour, it should be brought to a temperatur around 65 degrees in the winter and around 60 degrees in the sum before attempting to churn. This temperature can be obtained by ing the vessel containing the cream in a tub of warm or cold w depending on whether the temperature needs raising or lowering. a bad practice to place the vessel containing cream near the fire or stove for the purpose of raising the temperature.

Kind of Churn to Use

he churn should first be made ready before placing the cream in it. T churn should be of such a kind that has no interior agitators, such s ashers or paddles. A good wooden barrel churn, without any interior ces to stir the cream, is to be recommended. In preparing the churn the cream, it should first of all be washed out with warm water con-

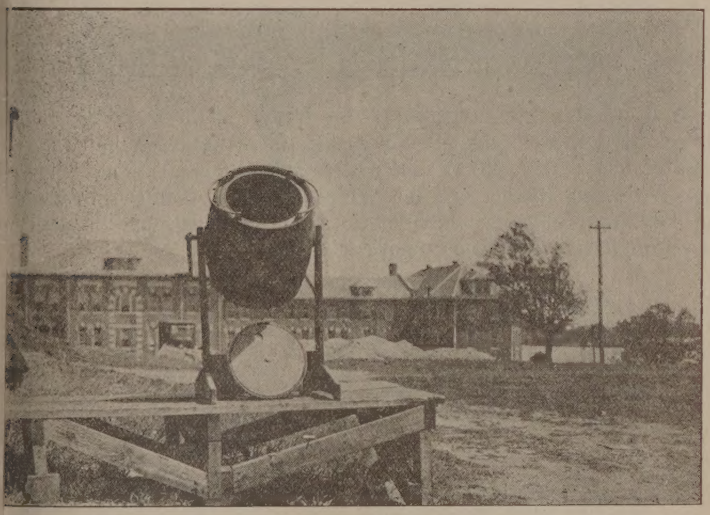

FIG. 2. Churn.

ning a good washing powder. It should then be rinsed with warm ter containing no washing powder, and then scalded with boiling ter. After pouring out the boiling water, thoroughly cool the churn th cold water. It will do no harm to let the cold water stand in the urn for a few minutes. Once a week the churn should be rinsed out th a little lime water, which is made by soaking ordinary lime in water r a few hours and then pouring off this water. This sweetens the urn and prevents bad flavors.

Length of Time to Churn

If the conditions are right it should require from twenty-five to thirty inutes to churn. The quality of the butter will be injured if churning completed in less time than this. Churning should be stopped when e particles of butter are about the size of large wheat grains, and then e butter-milk should be drained off through the hole provided near the ttom of all good churns, using a strainer to catch any particles of tter that may come through.

Gathering the Butter

Put into the churn a little more water than butter-milk. This wa should be a little colder than the butter-milk. Close the churn and tu a few times, then drain this water off and repeat the same process. this time the butter-milk will usually be all washed out and the but gathered into larger pieces.

Salting and Working

Salt should be added at the rate of one tablespoonful to each pound butter. After the butter is salted it should be worked only enough evenly distribute the salt through the butter. This working should done with a wooden paddle which has first been soaked in hot water, a then in cold water. Never work butter with the hands or put the har into it for any reason. Butter should always be printed in some fo or mold, preferably one which is brick shaped. This should be done ev if all the butter is to be consumed at home.

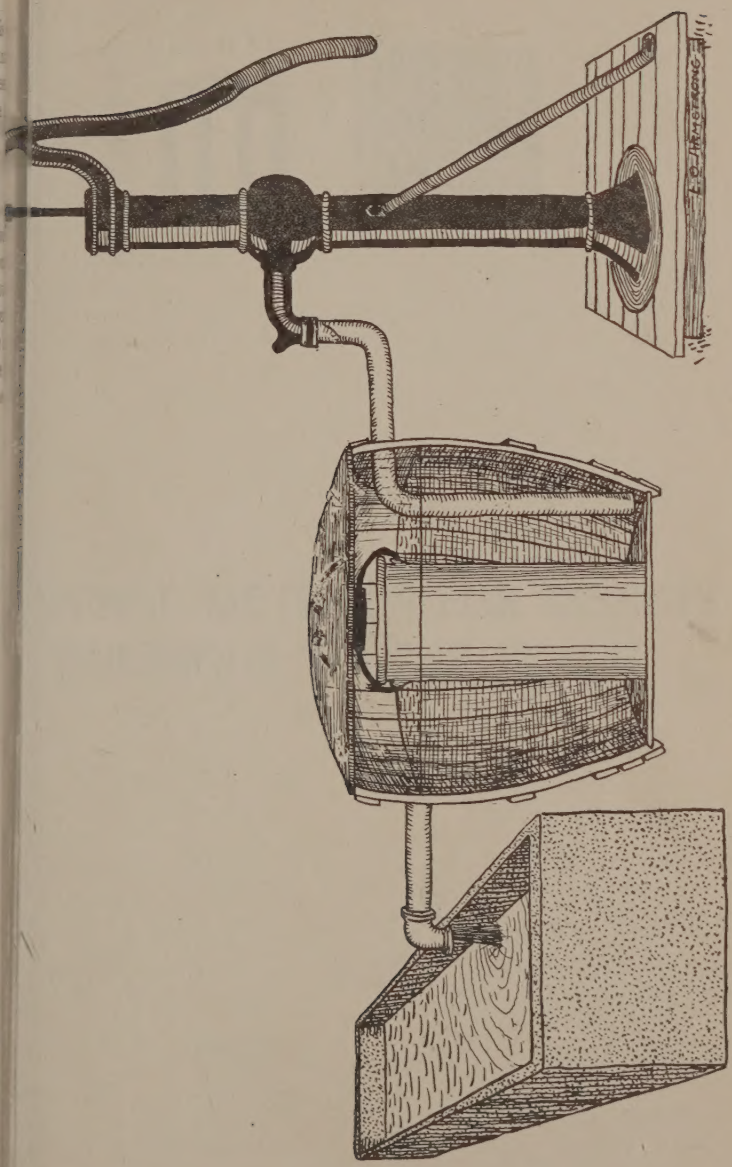

FIG. 3.—A simple and inexpensive milk-cooling device.